

Dona Adília

Quality Sparkling Wines - Brut 2013

Chardonnay



Region: Alentejo

Vintage: 2013

Varieties: 100% Chardonnay

Método Classico

Technical data:

Vineyard: 7 years old, 8 ton / ha production

Location: 200 m. altitude, 150Km from the Atlantic coast

Climate and soil: Very hot and dry summers combined with cold winters.
Clay soil

Vinification: Handpicked harvest during the 3rd week of August. Fermentation in inox vats at controlled temperature around 12 – 14°C, followed by a short stage in inox vats. The second fermentation occurred in the bottle for about 12 months with remuage and posterior degorgement.

Winemaker's notes: Citric color, reveals a fine and persistent bubble. Citric aromas and some green apple. On the palate shows a perfect harmony between the marked acidity and the mineral character, revealing all its freshness in a live and elegant aftertaste.

Quantity produced: 1900 bottles **Current Stock:** 960 bottles

Analytical parameters:

Alcohol % - 13

PH – 3,52

Total acidity g/l – 5,60

Residual sugar g/l – 3,20

Winemaker: Eng.º Manuel Patrício